CUNARD HOTELS LIMITED

9 PARK PLACE · LONDON · SW1A 1LX
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TELEX 22720 STRITZ · FACSIMILE 01 629 8476

REGISTERED IN ENGLAND NO 431034 · REGISTERED OFFICE 1 BERKELEY STREET · LONDON · SW1A 1BY

jd/crg

14th June, 1990

TO WHOM IT MAY CONCERN

Re: Mr. N Wyman

This is to confirm that the above named is a current full time employee of The Ritz Hotel, he holds the position of Demi Chef de Partie, and his employment is deemed to be permanent.

Should you require any further information, please do not hesitate to contact me.

FOR AND ON BEHALF OF THE RITZ HOTEL

Jeremy Davis

ASSISTANT PERSONNEL MANAGER - CUNARD HOTELS LTD

DEKKO ®
SILVERFISH PAK
FOR CONTROL OF SILVERFISH
EPA Reg. No. 70313-1
EPA Est. No. 070313-NV-001
Place in closets, drawers, bookcases, in basement and dark hidden places. Also in areas where silverfish inhabit, under house and in attic if possible.
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THE
GLENEAGLES
HOTEL

Auchterarder
Perthshire Scotland PH3 1NF
Telephone 0764-62231
Telex 76105 Fax 0764-62134

Dear Nicholas

Just a few short lines to thank you for your letter and to express my appreciation for your good work whilst you were employed here at The Gleneagles Hotel. I have written a separate letter to the Victorian Overseas Foundation setting out your duties here and copy them below for your reference.

Mr Nicholas Wyman - Kitchen Duties

Responsible to :- Head Chef and Sous Chef Main Kitchen
Responsible for :- Larder Department as Senior Chef de Partie

Main Tasks :-

To work with full knowledge of all the areas of the Larder Department including fish preparation, pate and terrine preparation, hors d'ouvres, sandwiches.

Preparation for all Restaurants and Banquets including buffet displays and plated starters. Responsible for allocation of all work within his department along with preparation of work rotas and shifts.

Ordering of dry stores, wet fish and salad products ensuring stock rotation, control and secure at all times.

Promote good inter-staff relationships and deal with staff welfare.

Ensuring all staff treated fairly. Report any equipment or premises damage. Maintain a high standard of personal hygiene and profile.

Train and develop subordinate staff organising on the job training as well as training senior staff.

Attendance at regular communication meetings with Chef and other staff.

I am pleased to hear that you are settling down in Australia. We are having a good season here at Gleneagles and some of the best weather we have had for years. Once again, many thanks for your letter and please do not hesitate to get in touch with me if I can be of any further help.

Yours sincerely

Alan J Hill
Executive Chef

Claridge's

LONDON

TO WHOM IT MAY CONCERN 1ST JUNE 1990

MR NICHOLAS WYMAN

Nicholas Wyman joined our brigade as a result of him winning a scholarship in Australia. He was with us from 2nd April 1990 to 1st June 1990. During this time, he quickly adapted and fitted into the brigade with relative ease.

He worked on the Poissonier section of the Main Kitchen throughout his stay. His duties consisted of all aspects of fish mongery, preparation of sauces and the service of food items, whilst at times, taking the lead of the shift. I found him to be most reliable, honest, of sober character and a good craftsman. He is always willing and helpful to his collegues and superiors in any given situation. I found him to be an exemplary member of our brigade.

It gives me pleasure to acknowledge that you have chosen a young man of fine character and a promising craftsman as an ambassador for your foundation. I hope it will be possible for Nicholas to return to Claridge's once again later in his placement. I wish him every good fortune and I am confident he will become successful in his chosen profession. The finest of Australia !

MARJAN LESNIK
MAITRE CHEF DES CUISINES

CHEF DE CUISINE
-1 JUN 1990
CLARIDGE'S